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Cator et al.

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(54) **SYSTEM AND METHODS FOR
CONTINUOUS PRODUCTION OF
PROTEINACEOUS PATTIES DRESSED WITH
FOOD GRADE PARTICULATE**

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CPC **A22C 7/0076** (2013.01); **A23L 13/62**
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CPC **A23L 1/3172**; **A22C 7/0076**; **A24C 5/18**;
A24C 5/39

See application file for complete search history.

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(57) **ABSTRACT**

Provided herein is a continuous production line for a dressed
proteinaceous patties with a solid food grade particulate
using a coordinated volumetric toothed dispensing cylinder
and variable speed conveyor for precisely controlled intro-
duction of the particulate to a stream of proteinaceous
material which is then formed into a patty.

10 Claims, 3 Drawing Sheets

